



CIAO 2026

Wine, music and Italian Dolce Vita

The most Italian hotel in Northern Venice welcomes the coming year in a unique Italian-Russian style

We have combined the identity and generosity of two cultures.

The program of the event



21:30 - 22:00

The beginning

Welcome buffet in the lobby with a glass of sparkling wine

22:00 - 23:30

The Art of Celebrating

New Year's Eve dinner at ONDE restaurant
with vibrant live vocals from a cover band

23:30 - 00:30

Highlight

A solemn entrance to the majestic
Christmas tree, congratulations from Santa
Claus, a festive round dance
Glasses of champagne and a countdown
to the New Year!

00:30 *Ballo!*

Continuation of the evening, incendiary dancing





For Bambini

We have made sure that everyone remembers the holiday!

A children's room with a professional animator will be open for our young guests, where they are expected:

Fun games, exciting creative workshops and New Year's cartoons

Parents can enjoy the evening knowing that their children are in caring hands.

Children's menu

Chicken strips

Cheese sticks

Mini burgers with cheese

French fries

Penne

Pizza Margarita

Cookies in the assortment

Tartlet with strawberries and vanilla cream

Profiteroles, craquelin, chocolate

Drinks:

juices, assorted fruits, fruit drinks, water



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New Year's Eve Dinner

The evening's menu features New Year's classics with Italian notes and an author's interpretation of some traditional treats. Accompanied by wine and stronger and lighter drinks

NEW YEAR'S EVE DINNER MENU

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Starters

Alfabeto Brut Sparkling Wine

Charcoal tart with cod liver salad with egg and green onion

Porcini mushroom caviar on Borodino bread with onion confit

Pepperoncini with cream cheese and oregano

Crispy pastry cornet with cream cheese and trout tartare

Appetizers

Assorted olives and olives, traditional Russian pickles and mushrooms

Pastrami with lettuce and smoked plum

Beef tartare with artichoke and parmesan mousse

Galantine of Rostov duck with grape jam

Salmon marinated in black currant with baked beetroot and lightly salted cucumber

Traditional New Year's Olivier

Romano leaves with Kamchatka crab, avocado and stracciatella

Arugula and spinach salad with grilled zucchini, roasted hazelnuts and goat cheese

Hot appetizer

Hot smoked trout with potato cream and caper and parsley sauce

NEW YEAR'S EVE DINNER MENU

Hot dishes

Dorado back with black rice, bisque sauce and fennel chips

or

Lamb loin with spelt, eggplant mousse and spinach saute

Dessert

Mousse cake "Sicilian lemon"

Drinks

Alfabeto Brut Sparkling wine
Alma Romana Pinot Grigio wine
Alma Romana Sangiovese wine

On the choice

Vodka Gourmet
Brandy Tio Toto
Sea Witch Whiskey
Orange/apple/Tomato/Mors
Cola
Juice
Water, Tea, coffee



Dress code

Allow yourself a luxurious look this night! After all, New Year is not only a time of miracles, but also a time of experimentation: think of the sun, the sea, the aromas of citrus fruits and olive groves. Play a little bit, feel like a hero of an Italian comedy or a movie star in a villa in Sorrento!

You will be captured in the footage, which will become your personal "Vacation in Italian." And the owners of the most colorful, artistic and themed outfits will be awarded a wonderful prize — as it should be at the fiesta — at the end of the evening!

CIAO 2026

December 31 | Start from 9 PM:

Moika River Embankment, 99

Saint-Petersburg

Cost: 38,000 ₺ per person*

(special conditions for guests staying at the hotel)

Book a table:

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spb.dominarussia.com

*The price is actual at the time of publication and can be changed closer to the date of the event. Special conditions for children under 12 years



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